

## **HACCP-Hazard Analysis and important Control Points (HACCP)**

The development of an increasingly developed food world requires each country to collaborate to satisfy their needs. the method of international trade isn't always easy to try to to and typically the provisions applied by destination countries are non-negotiable.

Regulation and sensitive issues concerning food are considered by a rustic to be ready to import food and food from other countries. to beat these problems, the export-oriented food and beverage industry must meet international quality standards associated with food safety management systems. This is also a requirement that has got to be met by companies engaged within the organic phenomenon .

HACCP Certification for Food Safety address food security demands and help trade food products that meet food safety criteria and consumer demands on health and environmental sustainability.

Scope of labor

HACCP certification is evidence of the effective application of HACCP issued by an independent HACCP Certification Body and may be a guarantee of food safety through a system that's designed systematically and integrated.

As for the scope of the examination such as:

Cocoa, Tea and Processed Products,

Sugar, Honey and its Processed Products,

Fats, Oils and Processed Products,

Vegetables and their processed products,

Drinking Water and its Products and Drinking,

Meat and processed products,

Poultry and Processed Results,

Serelia, seeds, tubers, and processed products,

Food Additives and Auxiliaries

Spices and Processed Products and

Seasoning

HACCP Certification Process:

Defining the scope of certification; A preliminary visit was conducted to ascertain the gap analysis and diagnosis between the standards applied by the organization against HACCP; Audit certification in 2 stages, namely: Stage 1:

Preliminary audits, namely document and pre-audit audits to check the extent of implementation of the HACCP Certification system within the organization, in preparation for conducting a certification audit;

Stage 2:

Certification audit, which may be a comprehensive audit to assess the effectiveness of HACCP implementation supported the documentation system that has been made and therefore the refore the scope of HACCP application; Certification issued by UQAS in accordance with the scope of application of the HACCP system and the standards applied by the corporate and is valid for 3 years from the date of ratification; A supervisory audit are going to be conducted by IAS to watch the extent of maintenance of the HACCP system; Recertification audit, after 3 years – IAS will conduct an overall certification audit of the organization that has been certified.

How it helps your Organization

we offer comprehensive support for creating and implementing an appropriate HACCP Certification for Food Safety, which is an internationally accepted standards for preventing microbiological, chemical and physical contamination, along the food supply chain. A HACCP standard is meant to supply increased control and monitoring during critical stages of the food processing chain. Food safety management system should allow you to spot and control any hazards that would pose a danger to the preparation of safe food. It involves identifying and

forecasting what can fail , getting to prevent it and ensuring you're doing it. HACCP may be a legal requirement but also will benefit your business. inspect these some commonly asked Questions.

After reading that you simply have an issue in Mind that the way to get ISO Certification for that there are many ISO certification Body to satisfy that. HACCP Certification Body helps to see out the ISO procedure.

Who can applicable for HACCP?

- Fruits & Vegetables
- Dairy Products
- Meat & Meat Products
- Farms, Fish & Fishery Products
- Nuts & Nut Products
- Bakery & Confectionary
- Restaurants & Hotels
- Fast Food Operations etc.

Why your Buisness Should Take HACCP Certification?

Considering HACCP Certification for your business? We've thought of our Top 5 reasons why your business should be watching HACCP Certification. In food safety management a fundamental approach to managing risk is implementing a HACCP framework. This abbreviation represents Hazard Analysis and important Control Point. it's a system that recognizes, evaluates and controls hazards that are important for food safety. But it's not normal for companies who don't handle food to be requested for HACCP Certification ; any company within the supply chain might be approached by their customers or clients for HACCP Certification.

### 1. Provides confidence round the production of food safety system

Frequently a beginning stage for an association is that a customer has requested that they're certified. Why is that this the case? to urge confirmation an organisation must demonstrate it's processes in situ to acknowledge and control any food safety risks. This capability is Audited by an independent third party before any Certifications being issued. this is often the place the motivation within the accreditation lies. Consumers and customers can take assurance that the procedures in situ meet the wants of established best practice.

### 2. Access to an expanded market

As HACCP Services may be a requirement for several potential customers organisations find there's access to a more prominent market once they need Certification. it's additionally something which will be utilized in marketing to undertake and increase a number of that market opportunity.

### 3. Improved Reputation

One of the main risks to a corporation may be a loss of reputation. Imagine the impact of a corporation that has an event with its food handling that impacts on its customers and ultimately consumers. HACCP Services helps establish a risk management framework to stop a serious loss of reputation. The opposite side of this is often that having Food Safety Management Certification implies HACCP Certification helps enhance the reputation of the organisation thanks to the arrogance it provides consumers and customers.

### 4. Improved productivity reduction of waste and re-work

Similarly like any good quality and risk management process, waste is recognized and brought out of the procedure. This helps organisations achieve the advantages of improved productivity.

### 5. Representative awareness and involvement

A fundamental part of the Certification procedure is ensuring employees are adequately trained and are conscious of their role within the food safety management system. This helps improve consistency of procedure also as makes a more engaged workforce.

#### Benefits of HACCP Certification

- Increase customer trust;
- Improve the image and competence of the corporate / organization;
- Increasing the chance for companies / organizations to enter the worldwide market;
- Increase insight and knowledge of the product;
- Participation in food safety programs;
- Supporting the standard assurance system.
- Improved food safety management system
- Increased awareness of food risks to employees.
- Increased customers and consumer confidence
- Consistency in inspection process.
- Commitment to legal Compliance with food law
- Reduction in complaints about food safety
- Reduced risk of negative publicity

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